

Correct

CHARLES S. OTTO III R.S.
CAPTAIN
Dear Sir,

The following actions have been taken to correct each of the deficiencies noted during the inspection of MTS ARCADIA on 06/20/2001 at Milwaukee.

- | Item Number | Deficiency / Corrective Action |
|-------------|--|
| 1. 26 | <p>FOOD CONTACT SURFACES, EQUIPMENT, UTENSILS , CLEAN;SAFE
Corrective Action:</p> <p>MEAT GRINDER : Discontinued and removed from Galley
Mince meat ordered and provided by suppliers(SYSCO)</p> <p>MEAT SAW : was thouroughly cleaned for the time being
and a new one is ordered arriving on the ship in
approx. 15 days.</p> <p>POT WASHERS : were given specific instructions in order
to clean utensils,pots and pans well and not leave
soil on them.</p> <p>ICE CREAM MACHINE : Discontinued and removed from the
galley . Ice cream ordered and provided by suppliers
SYSCO.</p> |
| 2. 16 | <p>POTENTIALY HAZARDOUS FOOD TEMPERATURES :
Instructions were given to open temperature of the
cabinet below the steam table to the full in order
to maintain temperature of hot food above 60 degrees
Celsius.</p> <p>FOR COLD FOOD : Cold pantry crew were instructed to
make sandwiches just before service and for cooler
No 12 to reduce quantities of cooked food to the
minimum possible in order to maintain temperatures
below 5 degrees Celsius.</p> |
| 3. 12 | <p>HYGIENIC PRACTICES :
Ameeting was conducted in order to draw attention to
the galley crew for hygienic practices including
the importance of not eating or drinking in the
galley.</p> |
| 4. 20 | <p>FOOD CONTACT SURFACES DESIGNED:
Woven Wicher Baskets were removed from all service areas
of the ship.</p> |
| 5. 18 | <p>CROSS - CONDOMINATION STORAGE :
The walk - in Coolers were rearranged in order to avoid
Cross-Condamination.</p> |
| 6. 28 | <p>SINGLE SERVICE ITEM STORAGE :
The single service cups have been dispensed from their
original plastic cover only.</p> |

Sincerely,